



CALERA

2005

JENSEN VINEYARD PINOT NOIR

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

Winemakers Notes

This 2005 Jensen expresses dense plum and black fruit aromas accented by faint anise and white pepper. Flavors broaden with cola and bing cherry, toasty oak and lush but firm tannins. Nicely balanced, and still quite tight, this vintage will reward us with a few years in the cellar. A modicum of air will help open this beauty up for near term sipping.

Vineyard Details

Planted in 1975
13.8 acres, 6 x 10 spacing
4 hillside blocks, varied exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.4 tons/acre

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.67
Malolactic: 100%
Alcohol: 14.0%
Production: 1,264 cases

Vintage and Winemaking Detail

Plentiful rainfall in the spring served to keep the soil moist and the vines growing late into the summer of 2005. We harvested Pinot Noir fruit of excellent quality from the Jensen Vineyard from mid-September through mid- October. The grapes were fermented whole cluster, with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in François Freres barrels, 30% new, for sixteen months, the barrels were combined prior to bottling and the wine was bottled unfiltered.